

THANKSGIVING

to-go prix fixe menu

STARTERS

choose one per person

Field Greens Salad with Herb Vinaigrette

Classic Caesar Salad

Butternut Squash Soup

ENTRÉES

choose one per person

Roasted Turkey Breast | 40

Herb Stuffing, Cranberry Relish, Homemade Gravy

Pan Seared Salmon | 45

Grainy Mustard and Maple Glazed, Dried Fruit Chutney

Sliced Tenderloin of Beef | 50

Red Wine Demi-Glace, Horseradish Cream Sauce

Children's Plate (12 and younger) | Roasted Turkey Breast | 20

Herb Stuffing, Cranberry Relish, Homemade Gravy

ACCOMPANIMENTS

choose two per person

Mashed Potatoes

Honey Baked Sweet Potatoes

Smoked Gouda Mac n' Cheese

Steamed Vegetable Medley

Green Beans and Mushrooms

Balsamic Glazed Brussel Sprouts

DESSERT

choose one per person

Pumpkin Pie

Pecan Pie

Double Layer Chocolate Cake

Fresh Fruit Cup

WINES BY THE BOTTLE

reds

2016 Erath Pinot Noir, Oregon | 58

2016 Shea Estate Pinot Noir, Oregon | 74

2017 St. Francis "Old Vines" Red Zinfandel, California | 50

2016 Conn Creek Cabernet Sauvignon, California | 65

2017 Stag's Leap Cabernet Sauvignon, California | 90

whites

2018 Provenance Sauvignon Blanc, California | 50

2018 La Crema Chardonnay, California | 42

2017 Cuvaision Chardonnay, California | 68

2018 Maso Canali Pinot Grigio, Italy | 42

2018 Conundrum, White Blend | 42

Pre-Order by 11/22

Call 847.832.6613 to Place Your Order

Curbside Pickups available between 10am - 6pm

(Credit Card Required when Pre-Ordering)

Tax and Gratuity Additional

